

FRENCH GOURMAY | BUBBLE UP

法國五月美食薈 | 泡沫盛宴

Special Dinner Menu with Sparkling Wine Pairing

特色晚市套餐及氣泡酒推介

2 May to 30 June 2023 | 2023 年 5 月 2 日至 6 月 30 日

Duo of Hamachi and Salmon

油甘魚及三文魚兩食

Smoked herring roe, bubbly jelly, tomato espuma

煙燻鯊魚子、香檳啫喱、番茄泡沫

Bouvet-Ladubay Saumur Saphir Brut NV, Loire Valley

Boullabaise

法式海鮮湯

Crabmeat, mussels, prawns, clams, deep-fried escargots

蟹肉、青口、鮮蝦、蜆肉、炸田螺

Château de l'Aubrade Brut NV, Crémant de Bordeaux

Slow-cooked Pork Belly

慢煮豬腩肉

Green peas, braised leek, chorizo, pork jus

青豆、燴大蒜、辣肉腸、豬肉燒汁

Sieur D'Arques "Premiere Bulle", Blanquette de Limoux AOP

Sous Vide Wagyu Beef Sirloin

真空慢煮和牛西冷

Salsify, baby carrots, asparagus, port wine sauce

婆羅門參、甘筍、青蘆筍、甜酒燒汁

Froment-Girffon 1er Cru Rose NV, Champagne

Chocolate Combination

朱古力甜品拼盤

Opera, canelé, crème brûlée, macaroon

歌劇院蛋糕、可麗露、焦糖燉蛋、馬卡龍餅

Coffee or Tea

咖啡或紅茶

HKD1,280 per person 每位港幣1,280元

Additional HKD458 per person for 4 glasses of sparkling wine

另加每位港幣 458 元搭配四杯相得益彰的氣泡酒

All prices are subject to 10% service charge

以上價目均須另加一服務費